

Corned Beef Cooking

Instructions



Boiling: Fill pot with enough water to cover the brisket completely. Bring water to a boil. Reduce heat and simmer in covered pot for about one hour per pound. Test tenderness until it is “fork tender”. Simmer longer if desired.

Slow Cooker: Cook brisket with desired ingredients in a covered cooker, filled with enough water to cover the brisket if possible. Cook on low for 8-10 hours.

Oven Roast: Preheat oven to 325, Place meat on rack in roasting pan, fat side up, with desired ingredients. Add water to bottom of rack (enough to bring the water level up to about halfway). Cover pan tightly with foil and roast until fork tender, usually about one hour per pound.